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CLAIMS

- Method of preserving edible vegetable matter comprising the steps,
 - selecting vegetable matter to be preserved,
 - immersing the selected vegetable matter in an edible
 oil having a temperature of 140°C 220°C for 5 seconds 4 minutes,
 - removing the heated vegetable matter from the oil, and after an optional cooling step putting it into a package together with so much edible oil that the vegetable matter during storage is either immersed in the oil or covered with an oily layer.
- 2. Method according to claim 1, wherein the vegetable matter is immersed in edible oil having a temperature of 160°C -220°C.
- 3. Method according to claim 1 or 2, characterised in that fresh vegetable matter is selected.
- 4. Method according to any of claims 1-3, characterised in that the vegetable matter consists of one or more items selected from the group consisting of herbs, peppers, vegetables, fruits, garlic and onions.
- 5. Method according to claim 4, characterised in that the herbs comprise rosemary, parsley, basil, marjoram, oreganum, mint, thyme, bay, dill, mace, sage, sorrel, fennel and cress.

- 6. Method according to any of claims 1-5, characterised in that both duration and temperature of heating are chosen such that the appearance of the vegetable matter is not adversely affected.
- 7. Method according any of claims 1-5characterised in that the vegetable matter after heating is stored while immersed in or covered by olive oil.
- 8. Method according any of claims 1-7, characterised in that the vegetable matter after heating is stored in a tightly closed package which is at least partially transparent.
- 9. Method according any of claims 1-8, characterised in that the vegetable matter in the package is selected and apportioned for use in a meal kit.
- 10. Method according to any of claims 1-9, characterised in that the package contains ingredients for a soffritto.
- 11. Flexible package which is at least partially transparent and which contains preserved vegetable matter which is obtained according to the method of any of claims 1 10.
 - 12. Meal kit containing preserved vegetable matter obtained according to the method of any of claims 1 10.